



DEPARTMENT OF HEALTH & HUMAN SERVICES

5274

New York District

Food & Drug Administration
158-15 Liberty Avenue
Jamaica, NY 11433

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

March 16, 2001

Seymour Siegel, CEO
Blue Ridge Farms, Inc.
3301 Atlantic Avenue
Brooklyn, NY 11208

Ref: NYK-2001-52

Dear Mr. Siegel:

During a February 21 and 22, 2001 inspection of your airline catering support facility located at the above address, our investigator observed violations of the U.S. Public Health Service Act and its implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, the investigator presented the Inspectional Observations (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) (copies enclosed) to Sanjay Kalra, Director of Quality Control and discussed the findings with him. The following deficiencies were observed:

1. Prepared foods, including seafood salad, crab salad, egg salad, chicken salad, chicken liver, macaroni salad, potato salad, cole slaw, and sliced carrots, were held uncovered in the east kitchen, new kitchen, and vegetable room during the employee lunch break.
2. Sinks used for washing equipment and utensils were also being used for employee handwashing in the new kitchen, main kitchen, east kitchen, west kitchen, and hand packing room.
3. There was vegetable residue in the handwashing sink located in the vegetable room.
4. There was no three-compartment sink for washing, rinsing, and sanitizing equipment and utensils in the new kitchen, main kitchen, kosher kitchen, east kitchen, west kitchen, vegetable room, and hand packing room.
5. There was no hot water provided at the handwashing sinks located in the men's lavatory, women's lavatory, and vegetable room.

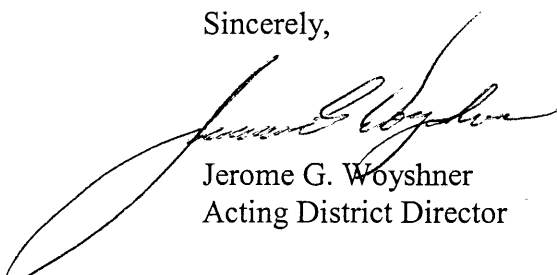
6. There was no air gap between the equipment (chicken blancher) drainpipe and floor drain located in the chicken salad room #2 and the handwashing sink drainpipe and floor drain located in the entrée kitchen.
7. There was no handwashing sink in the mushroom slicing area and decanting/tuna room. Handwashing sinks in the vegetable room and hand packing room were not located to permit convenient use by all employees. Further, employee access to the handwashing sinks located in the potato room, hand packing room, new kitchen, and main kitchen were blocked by carts, cartons, boxes, and/or a table.
8. Filled garbage containers located in the hand packing, decanting/tuna room and east kitchen were not covered after completion of food preparation operations.

This letter is not intended to be an all-inclusive list of deficiencies that may exist. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a reinspection will be conducted. If significant improvements have not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct the deficiencies. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and its implementing regulations are being met. You should notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have completed to correct each of the noted violations.

Your response should be sent to the Food and Drug Administration, 158-15 Liberty Avenue, Jamaica, NY 11433, Attn: Bruce A. Goldwitz, Compliance Officer. If you have any questions, you can call Mr. Goldwitz at 718/340-7000 ext. 5582.

Sincerely,



Jerome G. Woyshner
Acting District Director

Enclosures: Forms FDA 483 and FDA 2420 dated February 22, 2001